



## PRODUCTS

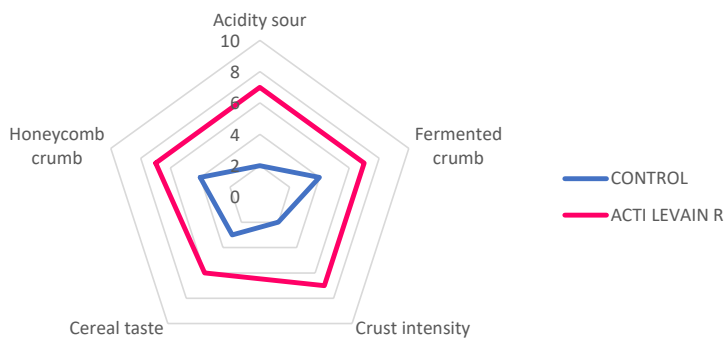


La Parisienne<sup>1886</sup>  
Levures Ingrédients

# ACTI LEVAIN R

[ACTIVE RYE SOURDOUGH]

Ready-to-use liquid active sourdough that guarantees stable results for all types of bread.



### ATTRIBUTES

Sensory profile evaluated by an independent tasting panel. The graphic shows the intensity of the flavor and aroma of white bread worked with direct process. The control sample does not contain sourdough.

BENEFITS*	Ready-to-use liquid active sourdough made with rye. Well balanced, will bring a touch of acidity and a nice cereal aroma.
DOSAGE	Between 5 and 15% on the weight of the flour depending on the desired result. Reduce the amount of pouring water by an amount equivalent to the intake dose of sourdough.
PACKAGING	10L bag in box 300L container 1000L container
INGREDIENTS	Water; <b>Rye flour</b> ; stabilizer: xanthan gum
STORAGE	Store between 0 and 10°C
SHELF LIFE	4 months

\* An organic version will available 1<sup>st</sup> semester 2023.  
For more information and inspiration: [www.abmauri-ferm.com](http://www.abmauri-ferm.com)

An Aromaferm<sup>™</sup> product



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